

west

GROUP DINNER MENU #1
59 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

STARTER

HANDPICKED GREENS

shaved vegetables, grainy mustard dressing

CHOICE OF MAIN

BIODYNAMIC RISOTTO

wild and cultivated mushrooms, porcini puree, la sauvagine

WILD B.C. SALMON

fava beans, green garbanzo, toasted rye, bagna cauda vinaigrette

MAPLE HILL FARMS CHICKEN BLANQUETTE

miatake mushroom, english pea, slow cooked onion

DESSERT

CHEESECAKE

toasted oat crumble, coronation grape sorbet

ITEMS SUBJECT TO CHANGE

west

GROUP DINNER MENU #2
69 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

CHOICE OF STARTER

BURRATA

white and green asparagus, cured egg yolk, fried focaccia, pickled shallot

GRILLED PACIFIC OCTOPUS

chickpea panisse, green romesco, pickled onion

CHOICE OF MAIN

BIODYNAMIC RISOTTO

wild and cultivated mushrooms, porcini puree, la sauvagine

Haida Gwaii Sablefish

soy sake glazed, jasmine rice, gai lan, sesame

Maple Hill Farms Chicken Blanquette

miatake mushroom, english pea, slow cooked onion

CHOICE OF DESSERT

CHEESECAKE

toasted oat crumble, coronation grape sorbet

CHOCOLATE FONDANT

peanut butter mousse, milk chocolate feuilletine, banana ice cream

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #3
88 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

BURRATA

white and green asparagus, cured egg yolk, fried focaccia, pickled shallot

SECOND

BIODYNAMIC RISOTTO

wild and cultivated mushrooms, porcini puree, la sauvagine

CHOICE OF ENTREE

RICOTTA AGNOLOTTI

roasted sunchokes, cipollini onion, parmesan, sunflower

HAIDA GWAIL SABLEFISH

soy sake glazed, jasmine rice, gai lan, sesame

AAA ALBERTA BEEF TENDERLOIN

yukon gold potato puree, spinach, wild mushroom, peppercorn jus

CHOICE OF DESSERT

MILLE FEUILLE

poached rhubarb, creme fraiche mousse, lemon cream, rose sorbet

CHOCOLATE FONDANT

peanut butter mousse, milk chocolate feuilletine, banana ice cream

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #4
99 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

BURRATA

white and green asparagus, cured egg yolk, fried focaccia, pickled shallot

SECOND

DIVER CAUGHT SCALLOPS

caramelized parsnip, maple bacon

THIRD

RICOTTA AGNOLOTTI

roasted sunchokes, cipollini onion, parmesan, sunflower

CHOICE OF ENTREE

Haida Gwaii Sablefish

soy sake glazed, jasmine rice, gai lan, sesame

Maple Hill Farms Chicken Blanquette

miatake mushroom, english pea, slow cooked onion

AAA Alberta Beef Tenderloin

yukon gold potato puree, spinach, wild mushroom, peppercorn jus

CHOICE OF DESSERT

CHEESECAKE

toasted oat crumble, coronation grape sorbet

CHOCOLATE FONDANT

peanut butter mousse, milk chocolate feuilletine, banana ice cream

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #5
108 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

BURRATA

white and green asparagus, cured egg yolk, fried focaccia, pickled shallot

SECOND

DIVER CAUGHT SCALLOPS

caramelized parsnip, maple bacon

THIRD

CARAMELIZED ONION SOUP

black pepper and thyme croutons, caramelized onions, gruyere

FOURTH

Haida Gwaii SABLEFISH

soy sake glazed, jasmine rice, gai lan, sesame

MAIN

AAA ALBERTA BEEF TENDERLOIN

yukon gold potato puree, spinach, wild mushroom, peppercorn jus

DESSERT

CHOCOLATE FONDANT

peanut butter mousse, milk chocolate feuilletine, banana ice cream

ITEMS SUBJECT TO CHANGE